

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

1. (Original) A slowly digestible, starch-containing foodstuff, characterized in that a starch network is generated in situ from an at least partially gelatinized state at least once during the manufacture of the foodstuff, this starch network is at least partially retained in the course of subsequent processing steps, and the DSC melting point of the crystallites in the starch network is $>60^{\circ}\text{C}$, so that the initial hydrolysis rate (H_0) of the finished foodstuff is reduced by $>10\%$ by comparison to an analogous, conventionally manufactured foodstuff.

2. (Original) The foodstuff according to claim 1, characterized in that the hydrolysis rate (H_0) is constant or nearly constant for at least 10 min, and the constant hydrolysis rate measures $<600\%/\text{h}$, if necessary.

3. (Currently amended) The foodstuff according to claim 1 at least one of the preceding claims, characterized in that the swelling level (Q) ranges from 1.1-5.

4. (Currently amended) The foodstuff according to claim 1 at least one of the preceding claims, characterized in that the DSC melting point of the crystallites in the starch network is $>70^{\circ}\text{C}$.

5. (Currently amended) The foodstuff according to claim 1 at least one of the preceding claims, characterized in that the foodstuff has 1-95% short-chain amylose, and in particular that the foodstuff has network-linking mixed crystallites consisting of this amylose and the basic starch.

6. (Currently amended) The foodstuff according to claim 1 at least one of the preceding claims, characterized in that conditioning is performed at a conditioning temperature (Tk) and a water content (Wo), and performed at a difference Tk-To relative to the reference temperature ranging from 20-150, preferably 35-135, more preferably 50-120, most preferably 70-100, wherein the reference temperature (To) is provided as a function of water content (Wo) by the following correlation:

Wo	%	10	15	20	25	30	35	40	45	50	55	60	65	70	80	90
To	°C	98	55	23	-3	-	-	-	-	-	-	-	-	-	-	-

and the conditioning temperature (Tk in °C) is always > - 10°C.

7. (Currently amended) The foodstuff according to claim 6 at least one of the preceding claims, characterized in that a temperature $T = To + 150°C$, preferably $T = To + 135°C$, more

preferably $T = T_0 + 120^\circ\text{C}$, most preferably $T = T_0 + 100^\circ\text{C}$ is not exceeded following completed network formation at a later point in the manufacturing process, wherein T_0 as a function of W_0 is specified in the correlation between T_0 and W_0 provided in Claim 6.

8. (Currently amended) The foodstuff according to claim 1 at least ~~one of the preceding claims~~, characterized in that the foodstuff

- a) is manufactured in the pellet-to-flakes extrusion-cooking process or a variant thereof, and conditioning to establish a starch network is performed before and/or during and/or after puffing-toasting; or
- b) is manufactured in the direct-expansion extrusion-cooking process or a variant thereof, and conditioning is performed to establish a starch network after puffing-toasting; or
- c) is manufactured out of flaking grits, and conditioning to establish a starch network is performed before flaking and/or during and/or after an ensuing procedural step; or
- d) is manufactured in a baking process, wherein conditioning is performed during and/or upon finished baking and/or after baking.

9. (Currently amended) The foodstuff according to claim 1 at

~~least one of the preceding claims~~, characterized in that the foodstuff is selected from the following groups: Flaked and puffed cereals, snacks, crisps and sticks; chips, Pringles, baked snacks, deep-fried snacks; biscuits, crackers, zwieback, bread, flaked and granulated potato, animal food, in particular pet food.

10. (Currently amended) The foodstuff according to claim 1 ~~at least one of the preceding claims~~, characterized in that the foodstuff has an improved crispiness and/or a longer-lasting freshness.